



# MUSHROOM IDENTIFICATION FOR THE NOVICE: FOCUS ON EDIBLE AND MEDICINAL MUSHROOMS

July 30 – August 5, 2017

**M**ushrooms bring up many different and divergent associations. For the ecologist they are invaluable decomposers (nutrient recyclers), as symbionts with green plants, or even as parasites. To the taxonomist they are an ongoing puzzle of relationships to explore, with the ultimate goal of tidy, understandable order. In North America, the public associate wild mushrooms primarily with the risk of poisoning and avoid even a touch. However wild mushrooms have a long history as a valued food, and the increasing value placed on locally sourced and sustainable foods, along with greater appreciation of the flavor and variety of wild edible mushrooms has led to increasing interest in foraging mushrooms for food. This seminar will address the mushrooms of Maine, assisting participants to learn the skills of field identification by use of features easily seen with the naked eye or a hand lens. We will use dichotomous keys and field guides as tools to build skills to identify common mushrooms. We will discuss representative divisions of the Kingdom Fungi, investigating biology, ecology and cultural elements. The theme of the week will be the use of mushrooms as food and medicine, exploring the place of fungi in diverse cultures. During the week, we will add great wild edible mushrooms to the menu, offering the opportunity to develop cooking skills. The seminar is for the amateur mycologist and others who want the opportunity to expand their knowledge of the world of mushrooms. A list of suggested resources and items to bring will be included with the syllabus.



## about the instructors

**Greg A Marley** (mushroom@midcoast.com) has been exploring mushrooms for over 35 years. Marley has shared his love of mushrooms with others through walks, talks and classes across New England over the past 20 years. He is the founder of Mushrooms for Health, a small company providing mushroom education and medicinal products made with Maine mushrooms. He is the author of *Mushrooms for Health; Medicinal Secrets of Northeastern Fungi*, (Down East Books, 2009) and *Chanterelle Dreams, Amanita Nightmares; The Love Lore and Mystique of Mushrooms*, (Chelsea Green, 2010). Marley is a volunteer mushroom identification consultant to Poison Centers across New England, providing identification expertise in mushroom poisoning cases. A frequent lecturer to college groups and a mushrooming foray faculty member, Marley is also a clinical social worker providing training and technical support on suicide prevention and substance abuse.

**Michaeline Mulvey** (mjpm955i@zwi.net) has been wandering field and forest since before her mother thought she could find her way back home. Looking at everything, but always most fascinated by plants, she was most intrigued by the ephemerals. They were both the most fun to find and the most challenging to identify. In Maine the best ephemerals are mushrooms, appearing like magic throughout the season, and often disappearing just as quickly. Fascinated by the short fruiting periods of fleshy fungi, and frustrated that some species occur only every few years, Michaeline began recording fruiting dates of her finds, graphing the results for thirty species yearly, for more than thirty years. She believes that, though a microscope can be very useful for identification, many species are best identified by careful observation of field characteristics through the use of keys. More recently, she has dabbled with creating fabric dyes from mushrooms, and mushroom cultivation. She has been an active member of Maine Mycological Association for 30 years. As a Maine Professional Land Surveyor, she happily works, rain or shine, in field and forest across the state.